

Gourmet Kitchen proudly presents  
the newest addition to our dessert menu...

# Symphony

DESSERTS

## DESSERT MENU

Individual



### Apple Tart

Fresh Granny Smith apples  
in a pure butter puff dough  
24/6" per case



### Exotic

An exotic mousse puree lined  
with coconut ladyfingers  
24/3" per case



### Lava

Authentic Lava cake with rich  
dark chocolate  
32/1" per case



### Marquis Au Chocolat

Bittersweet chocolate mousse with  
2 layers of chocolate sponge,  
soaked with kirsch syrup  
24/6" per case



### Vanilla Bourbon

Tahitian vanilla bean mousse,  
2 layers of sponge with vanilla  
syrup, lined with almond sponge  
24/3" per case

Strips



### Chocolate Crunch Bar

Wonderfully crunchy bottom made  
of imported wafers and praline  
topped with chocolate mousse  
4/12" per case



### Equator

Coconut mango mousse, raspberry  
passion fruit coulis, & coconut  
dacquoise  
2/16" per case



### Lemon Tart

Buttery shortbread crust filled with  
pure lemon curd finished with a  
lemon glaze  
2/16" per case



### Opera

Layers of thin almond sponge  
soaked with espresso, filled with  
ganache and coffee butter cream  
4/12" per case



### Tiramisu

Ladyfingers soaked with coffee  
liquor filled with mascarpone  
mousse  
2/16" per case

More dessert  
options available  
Contact us  
for details



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KITCHEN

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